

# BAKER'S LOG

JASPER HENDERSON

name of bread

starting date

*FORMULA*

LEAVEN

  
  
  

DOUGH

ADDITIONS

*WEATHER*

BEGIN

  
  

END

<i>ACTION</i>	<i>PLAN</i>	<i>TIME</i>	<i>TEMP</i>	<i>NOTES</i>
<b>last feeding of starter</b> 8-24	.....	.....	.....	.....
<b>mix leaven</b> 4-8	.....	.....	.....	.....
<b>mix dough &amp; autolyse</b> :45	.....	.....	.....	.....
water temp	.....	.....	.....	.....
<b>mix dough &amp; start bulk rise</b> (add salt and any remaining water) :30	.....	.....	.....	.....
1st turn :30	.....	.....	.....	.....
2nd turn :30	.....	.....	.....	.....
3rd turn :30	.....	.....	.....	.....
4th turn 1-2	.....	.....	.....	.....
<b>first shaping &amp; bench rest</b> ..... :30	.....	.....	.....	.....
<b>final shaping &amp; fridge</b> 8-12	.....	.....	.....	.....
<b>turn oven on</b> 1	.....	.....	.....	.....
<b>scoring</b>	.....	.....	.....	.....
<b>put in oven &amp; turn</b> :20   down temp	.....	.....	.....	.....
<b>remove lid</b> :20-:25	.....	.....	.....	.....
<b>take out of oven</b>	.....	.....	.....	.....
first slice	.....	.....	.....	.....

*NOTES FROM THE PAST*

*TASTING*

CRUST:

FLAVOR:

CRUMB: